

We are happy this bill will allow us to make salsa without the expense of a commercial kitchen. Value added products tend to add more to the bottom line than the products they are made of. The costs and logistics of producing products in a commercial kitchen keeps many people from creating food items that will bring in extra income to the farm.

As a former dairy inspector for the State of Connecticut, I like the provisions that will ensure the consumer buys a quality product. This will also help my marketing. I can use the certificates and test results as further proof that my salsa is truly special.

Having participated in Lebanon's Farmers' Market the last two years, I know how fussy a buyer of produce can be. Now those surplus tomatoes will become a wonderful salsa, rather than ending up as a special treat for our flock of chickens.

Susan Brett Davis sbrettdavis@sbcglobal.net cell: 860-428-2647